App. F. IX-4

1939.
( )

File No. 28-39

Serial Nos. 1-2

Previous References
JJC 217-37-7-8

Later References.

GENERAL AND REVENUE SECRETARIAT.

Serial Nos. two

Part B for January 40

SUBJECT.

Starting of a Wool Weaving Class in the Industrial School at Chitaldrug.

Sl 2) Dec 672-4 dated 20.7.39

In the Dy Sec, Secy. C.R.D & Comptr

WD 0573—GPB—22,500—12-9-39

Assessment

3/2

239/D 9/c 28-39-1

Tele { Phone No. 2004
Grams—INDUSCOM.

In reply please quote number, date & short title

SECY. DEV. DEPT. 11. JUL. 1939

GOVERNMENT OF MYSORE

DEPARTMENT OF INDUSTRIES AND COMMERCE.

FROM (Name) M.S.Ramchendra Rao,Esq.,B.A.,
Director of Industries and Commerce in Mysore,
(Designation)
Station Camp, Mysore.

To

P.H.Krishna Rao,Esq.,M.A.,
Secretary to the Government of Mysore,
Development Department, Bangalore.

No. D1-123/37-38.

Enclosures 1

Dated 7th July 1939.
10.

SIR,

Subject: Starting of a Wool Weaving Class in the Industrial School at Chitaldrug.

With reference to correspondence ending with G.O.No.D.3816-17/I & C.217-37-8 dated 1-11-1938 on the above subject, I have the honour to state that the Superintendent, Industrial School, Chitaldrug, reports in his letter No.845 dated 25-6-1939, that the erection of the wool weaving machinery will be completed by the 15th July 1939 and has requested for the immediate appointment of two instructors for running the class. In view of the urgency of the matter and in view of the fact that calling for applications through the Central Recruitment Board would take considerable time, I have in anticipation of sanction/issued of Government a notification in the Mysore Gazette and two local papers as per copy enclosed, calling for applications for the two posts. I request that my action may kindly be approved.

A

I have the honour to be,
Sir,
Your most obedient servant,

M Ramchendra Rao

DIRECTOR.

Draft approving the Director's action at A. To put up. Secretary, C&R may also be consulted. 12/7.

SRS.

16 12.7

TYPING SECTION 12 JULY 1939

SECY. DEV. DEPT. 12 JUL. 1939

Dy Secy.)

G(Secy)

14.7.39 16

may be appt. 14.7

Dy Secy (Comptn)

GENERAL SECTION 15 JULY 1939

367.

15/7

239

To the Dir of Ire
the Comptroller
the Secy. C.R.B.

D 672-4.

20-7-17

Approves the Director's recommendation.

Government of Mysore.

Department of Industries & Commerce.

No.Dl.123/37-38

Office of the Director ,
Bangalore, dated 5th July 1939

NOTIFICATION.

Applications are invited for the following posts in the newly started Wool Weaving Section of the Industrial School,Chitaldrug:

One Instructor in Opening, Carding, Blending, Spinning and Weaving in wool. Pay Rs 35-3-50.

One Instructor in Dyeing woollen yarn and fabrics. Pay Rs 35-3-50.

The appointment will be for a period of five years in the first instance:

Qualifications required.

Weaving Instructor: The candidate should possess general literary qualifications both in English and Kannada and possess practical experience in Opening, carding, blending and spinning and weaving of wool. He should be able to manage machines and Spinning frames and should have experience of work in a wool spinning mill.

Dyeing Instructor: The candidate should possess general literary qualifications both in English and Kannada, and possess sufficient working experience in Dyeing of woollen yarns and fabrics and should have worked in a woollen mill.

The candidates should be Mysoreans by birth or ~~mmm~~ domicle and not more than 30 years of age and should be prepared to interview the Director at their own cost.

The starting pay will be according to qualifications.

Preference will be given to Non-Brahmin candidates.

The applications should be submitted with copies of testimonials and age certificate to the undersigned on or before 20th instant.

M.S.RAMCHENDRA RAO,
Director of Industries and Commerce.

"Copy" M Ramchendra

SRS)7-7-1939.

DIRECTOR.

.DIRECTOR

.U.S. PATENT OFFICE
Department of Agriculture and Commerce

.COMMISSIONER OF PATENTS

.Washington, D. C.

Gentlemen:

Application of Lloyd A. Hall, Chicago, Illinois, for Improvements in Methods of Preserving Meat and Other Foods, Serial No. 2,422,331, filed June 17, 1946.

Pursuant to the provisions of Rule 131 of the Rules of Practice in the United States Patent Office, I, Lloyd A. Hall, the above-identified applicant, hereby declare that I am the inventor of the subject matter claimed in the above-identified application; that I conceived the invention disclosed and claimed therein before March 26, 1946, the effective date of the reference relied upon in the Office action dated March 26, 1948; that I have been diligent in the development of the invention since a date prior to March 26, 1946, and that I have been diligent in the preparation and prosecution of the above-identified application from a date prior to March 26, 1946, to the present time.

I declare further that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001, Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

Respectfully submitted,

Lloyd A. Hall

Inventor

Serial No. 2,422,331

Filed June 17, 1946

Group Art Unit 134

Examiner: Samuel L. Fleischer

Attorney's Docket No. 2-1

AMENDMENT

Please cancel claims 1 to 7, inclusive, without prejudice to the subject matter therein, and substitute therefor the following claims:

8. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria.

9. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat.

10. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F.

11. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F.

12. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat.

13. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days.

14. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat.

15. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F.

16. A method of preserving meat which comprises the steps of subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat.

REMARKS

Claims 8 to 16, inclusive, are now presented in the case.

Claim 8 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria.

Claim 9 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat.

Claim 10 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat.

Claim 11 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days.

Claim 12 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat.

Claim 13 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F.

Claim 14 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat.

Claim 15 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat.

Claim 16 is directed to a method of preserving meat which comprises subjecting the meat to the action of a gaseous atmosphere containing carbon dioxide and oxygen, the carbon dioxide being present in an amount sufficient to substantially inhibit the growth of aerobic bacteria, and the oxygen being present in an amount sufficient to substantially inhibit the growth of anaerobic bacteria, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere for a period of time not substantially greater than 30 days, and maintaining the meat in said gaseous atmosphere at a temperature sufficiently low to substantially inhibit the growth of bacteria which cause spoilage of the meat, and maintaining the meat in said gaseous atmosphere at a temperature not substantially above 32° F. and not substantially below 30° F., and maintaining the meat in said gaseous atmosphere for a period of time sufficiently long to substantially inhibit the growth of bacteria which cause spoilage of the meat.

Respectfully submitted,

Lloyd A. Hall

Inventor

Serial No. 2,422,331

Filed June 17, 1946

Group Art Unit 134

Examiner: Samuel L. Fleischer

Attorney's Docket No. 2-1

.COMMISSIONER OF PATENTS

.Washington, D. C.

Department of Agriculture & Commerce

.GOVERNMENT OF WASHOTA

AMENDMENT

Applications are invited for the following position in the Washota Agricultural Experiment Station, Lood Research Laboratory, Lood, Washington:

One Assistant in Chemistry, CHEMIST, $2,600 per annum. Beginning April 25, 1948. Applications must be received by March 26, 1948.

One Assistant in Meat Research, $2,000 per annum. Beginning April 25, 1948. Applications must be received by March 26, 1948.

For application blanks and further information address the Director, Lood Research Laboratory, Lood, Washington.

Very truly yours,

Director

Washota Agricultural Experiment Station

Lood, Washington

March 15, 1948

Dear Sir:

Please send me application blanks for the position of Assistant in Meat Research, $2,000 per annum, beginning April 25, 1948.

Yours truly,

Lloyd A. Hall

2422331-3-1948

PROCEEDINGS OF THE GOVERNMENT OF HIS HIGHNESS
THE MAHARAJA OF MYSORE

4

Read:-

Government Order No.D.223-4/I&C 217-37-6 dated 12th July 1938 sanctioning a scheme for opening a wool weaving section in the Industrial School at Chitaldrug.

2. Government Order No.D.3816-17/I&C 217-37-3 dated 1st November 1938 sanctioning a sum of Rs.6,130/- towards the cost of machinery etc., during 1938-39 in connection with the Wool Weaving Section sanctioned in Government read above.

3. Letter No-Dl. 123/37-38 dated 7/10th July 1939 from the Director of Industries and Commerce stating that the erection of the Wool Weaving machinery would be completed by the 15th July 1939, that in view of the need for the immediate appointment of two Instructors for running the class, he has in anticipation of sanction of Government issued a Notification in the Mysore Gazette and two local papers calling for applications for the two posts and requesting approval of his action.

Order No. D 672-4/ Ire 28-39-2

Dated, Bangalore, 19th July 1939.
20

A p p r o v e d.

The Secretary to Government,
BRG Development Department.

To

The Director of Industries and Commerce in Mysore.
The Comptroller to Government.
The Secretary, Central Recruitment Board.

ACH.4.

G. R. S. App. F VI—G 2]

SUBJECT .....

.....

.....

Diary No. of letter replied to.....

General and Revenue Secretariat

( )

the 193 .

Date of issue 20/7/1939.

Para 1 in the preamble of Para 14.

Signed by Mr C Ranganathaiya

May this be—

M.

(i) printed?

(ii) treated as a standing order?

(iii) published in the Gazette, English Part?

(iv) translated?

(v) placed at the disposal of the press?

(vi) published in the Gazette, Kannada Part?

Section I/C

File No. 28-39

Serial No. 2

Proceedings of the Government of His Highness the Maharaja of Mysore.

Read—

G. O. No. D 223-4/Ste. 217-37-6 dated 12.7.38 Sanctioning a scheme for opening a Wool Weaving Section in the Industrial School at Chitaldrug.

2. G. O. No. D 3816-17/Ste. 217-37-8 dated 1.11.38 Sanctioning a Sum of Rs 6130/- towards the Cost of machinery ~~Order thereon.~~ No. etc during 1938-39 in Connection with the ~~Opening of~~ the Wool Weaving Section sanctioned in the above.

3. Letter No. D1-123/37-38 dated 7/10th July 1939 from the Director Ste stating that the erection of the wool weaving machinery would be completed by the 15th July 1939, that in

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view of the need for the immediate appointment of two Instructors for running the class, he has in anticipation of sanction of Govt issued a Notification in the Mysore Gazette and two local papers calling for applications for the two posts and requesting approval of his action, ~~in the matter~~.

Order No. 672-4

Approved. 20/7

14.7.39

Secretary to Govt
Dev Dept.

11/8/39

To The Director of Sc
" Comptroller to Govt
" Secretary C.R.B.

List of Enclosures

RRS 12/7.

Copied by

Examined by

WD 0279—GPB—22,500—14-4-38

7

IMMEDIATE.
Tels.—"INDUSCOM."

Codes used—A.B.C. 5th Edn., Bentleys.

GOVERNMENT OF MYSORE.

GEN. & REVENUE SECRETARIAT. JULY 1939 526 DEVELOPMENT BRANCH.

Department of Industries and Commerce.

MR. M. S. RAMCHENDRA RAO, B.A.,
Director.

OFFICE OF THE DIRECTOR,
Bangalore, dated the 20th July 1939.

D. O. No. D1.123/37-38.

SECY. DEV. 21. JUL. 1939 GOVT OF MYSORE

Dear Mr. Krishna Rao,

Subject:- Starting of Wool Weaving Class in the Industrial School at Chitaldrug - Appointment of Instructors.

*****

I write to invite a kind reference to my letter of even No. dated the 7/10th July 1939 reporting that, in view of the urgency of the matter, I have, in anticipation of sanction of Government, issued a Notification in the Mysore Gazette and in two of the local News Papers inviting applications from candidates for the two posts of Instructors in connection with the above class. Applications are being received in response to the notification and today is the last day for receiving such applications.

As the erection of the wool weaving machinery at Chitaldrug is almost complete and as there is immediate necessity for the appointment of these Instructors, I request you to kindly obtain early orders of Government approving of my action in having issued the notification and to enable me to make a selection out of the candidates who have applied.

Yours sincerely,
M S Ramachandra Rao

P. H. Krishna Rao, Esq., M.A.,
Secretary to Government,
Development Department, Bangalore.

BV2)20-7-39.

Submitted for perusal.
Orders have issued approving of the Director's action in the matter. vide flag 'J'

25/7

25/7

out of the